

# PRODUCT SPECIFICATION

**Nutrition Facts** 

(6g)

0%

0%

0% 30%

1%

0%

2%

0%

0%

0%

0%

% Daily Value\*

Serving size

Calories

Total Fat 0g

Amount per serving

Saturated Fat 0g

Trans Fat 0g

Cholesterol 0mg

Dietary Fiber 0g

Total Sugars 1g

Includes 1g Added Sugars

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet, 2,000 calories a

day is used for general nutrition advice.

Sodium 700mg Total Carbohydrate 2g

Protein 0g

Vitamin D 0mcg

Potassium 14mg

Calcium 5mg

Iron 0mg

# **XTRA-FINE SHRIMP BASE**

### Item #13601

This product is food-grade, and all shipments conform to the Federal Food and Cosmetic Act of June 25, 1938, as amended.

### **PRODUCT DESCRIPTION**

Bright orange-tan colored paste with a fresh shrimp aroma and flavor.

#### **INGREDIENTS\***

Cooked Shrimp with Natural Juices, Salt, Sugar, Sweet Dairy Whey, Modified Corn Starch, Palm Oil, Hydrolyzed Corn Protein, Soybean Oil, Onion Powder, Natural and Artificial Flavors, Disodium Inosinate, Disodium Guanylate, Autolyzed Yeast Extract, Garlic Powder, Spices, Soy Lecithin.

#### ALLERGENS

Milk, Soy, Crustacean Shellfish (Shrimp), Sesame

#### APPLICATION

Suggested application rate is 2.5%.

#### ANALYTICAL STANDARDS

Water activity:

<0.84

#### **MICROBIAL LIMITS**

APC:	<50,000 cfu/g
E. coli:	<10 cfu/g
Salmonella:	Negative
Listeria:	Negative

#### OTHER

BE Status: Bioengineered Food

#### **STORAGE & SHELF LIFE**

Store sealed containers in a cool, dry area to preserve natural flavor. The shelf life is 12 months providing products are held in the proper storage conditions.

#### PACKAGING

12/1 lb. plastic containers with re-sealable lids

#### PALLET CONFIGURATION

1 lb.

78 Cases/ Pallet

Total Weight: 936 lb.

\*Each customer is responsible for determining the validity of any claims and should consult regulatory advisors to determine proper labeling of the finished product. This information represents typical values and is presented in the belief that it is accurate and reliable; however, no warranty is either expressed or implied. Reference: 18.8.9

KARLSBURGER FOODS, INC. 3236 CHELSEA ROAD WEST MONTICELLO, MINNESOTA 55362

763-295-BASE(2273) KARLSBURGER.COM

Reference:	18.8.9
Effective Date:	12/13/2022
Supersedes:	2/23/2018
Prepared by:	K Kivi
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## Item #13601

### QUALITY ASSURANCE

Karlsburger Foods is USDA Inspected, Certified Organic, Certified Halal, FDA Registered and operates under a continuous HACCP plan. Karlsburger Foods tests all finished products for Listeria, Salmonella, aerobic plate count (APC), E. coli, and water activity.

### LOT CODE EXPLANATION

CODE DATE: 2030501

2 = Year of manufacture (2022)

03 = Month product was packed (01 = January; 02 = February; 03 = March)

05 = Day of month product was packed

01 = Batch number

### **100 GRAM NUTRITIONALS**

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Gram Weight (g)	6.00	100.00	Vitamin B3 - Niacin Equiv (mg)	0.00	0.02
Basic Components		Vitamin B6 (mg)	0.00	0.01	
Calories (kcal)	12.92	215.30	Vitamin B12 (mcg)	0	0
Calories from SatFat (kcal)	1.67	27.79	Vitamin C (mg)	0.07	1.19
Protein (g)	0.32	5.31	Vitamin D - IU (IU)	0	0
Carbohydrates (g)	1.84	30.66	Vitamin D - mcg (mcg)	0	0
Dietary Fiber (US 2016) (g)	0.02	0.26	Vitamin E - Alpha-Toco (mg)	0.00	0.01
Total Sugars (g)	1.32	22.06	Folic Acid (mcg)	0	0
Added Sugar (g)	0.97	16.14	Folate, DFE (mcg DFE)	0.06	1.03
Fat (g)	0.42	6.98	Pantothenic Acid (mg)	0.00	0.01
Saturated Fat (g)	0.19	3.09	Minerals		
Mono Fat (g)	0.13	2.10	Calcium (mg)	4.74	79.07
Poly Fat (g)	0.09	1.58	Fluoride (mg)	0.00	0.01
Trans Fatty Acid (g)	0.01	0.20	lodine (mcg)	0.01	0.08
Cholesterol (mg)	1.93	32.17	lron (mg)	0.05	0.81
Water (g)	0.49	8.21	Magnesium (mg)	0.13	2.16
Ash (g)	1.66	27.70	Manganese (mg)	0.00	0.02
Vitamins		Phosphorus (mg)	4.28	71.27	
Vitamin A - IU (IU)	2.04	33.93	Potassium (mg)	13.69	228.11
Vitamin A - RAE (mcg)	0.52	8.64	Selenium (mcg)	0.01	0.23
Vitamin B1 - Thiamin (mg)	0.00	0.01	Sodium (mg)	700.46	11674.27
Vitamin B2 - Riboflavin (mg)	0.01	0.18	Zinc (mg)	0.00	0.07

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The food allergens listed below may produce life-thr	reatening reactions in sensi	tive individuals.
ALLERGEN <sup>1</sup>	YES	NO
Soybeans or soybean products	Х	Х
Wheat or wheat products		Х
Milk	Х	Х
Eggs or egg products		Х
Peanuts or peanut products		Х
Fish and fish products (cod, haddock, salmon)	If yes, specify type(s):	Х
Crustacean shellfish and their products (shrimp, crab, lobster)	_X_ If yes, specify type(s): Shrimp	
Tree nuts (almond, Brazil nuts, cashew, chestnut, hazelnut (filbert), macadamia nut, pecan, pine nuts (pinyon, pinon) pistachio, walnut)	If yes, specify type(s):	Х
Sesame	X	
Sulfites <sup>2</sup>	If yes, specify amount:	Х

<sup>1</sup>All products produced by Karlsburger Foods are made on equipment that produces products that contain soybeans, wheat, milk, eggs, peanuts, fish, crustacean shellfish, tree nuts, and sesame. Karlsburger Foods has implemented means to avoid cross contamination with all allergens.

<sup>2</sup>The Food and Drug Administration Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) does not regulate sulfites as allergens. However, sulfites are considered a sensitizing chemical in the USA and must be labeled pursuant to 21 CFR 101.100(a)(4) when present at >10 ppm.

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